



Royal India

INDIAN CUISINE

royalindia-cuisine.com



HOURS

Monday - Friday 11AM - 10PM CLOSED FROM: 3PM - 5PM	Saturday - Sunday 11AM - 10PM OPEN ALL DAY
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Daily Lunch Buffet

Mon-Sun:
11AM - 3PM

Dinner

Mon-Fri: 5PM - 10PM
Sat-Sun: 3PM - 10PM

Dine In & Carry Out
Delivery Options Uber Eats • GrubHub • DoorDash

(775) 507.7444 (775) 507.7373
575 Keystone Ave • Reno, NV 89503

APPETIZERS

1. **Vegetable Samosa (two)**..... 3.95
Deep fried crisp pastries stuffed with mildly spiced potatoes & green peas
2. **Keema Samosa (two)**..... 4.95
Beef spiced filled pastries
3. **Chicken Pakora** 5.99
Tender boneless batter fried chicken marinated with spices
4. **Vegetable Pakora** 3.99
Fresh cut vegetables deep fried in chick pea batter
5. **Panner Pakora** 4.99
Home-made cheese cubes lightly spiced & batter fried
6. **Fish Pakora** 6.99
Swai fish marinated with chickpea batter & deep fried
7. **Aloo Tikki** 3.99
Mildly spiced minced fried potatoes
8. **Aloo Tikki Chat** 4.99
2 pieces of aloo tikki served with chickpeas in discrimination, yogurt and clutmers
9. **Papardi Chat** 4.95
A tangi sweet blend of chickpeas potatoes, papardies & touch of yogurt sprinkled with black Indian salt served chilled
10. **Samosa Chat** 5.95
2 pieces of Samosa served with chick peas, yogurt & clutmers (good for two)
11. **Veggie Platter** 6.99
A sample of vegetarian appetizers
12. **Mixed Platter** 7.49
A sample of appetizers including chicken pakora & panner pakora
13. **Chicken Dippers** 5.99
Traditional boneless fried chicken
14. **Cal-Jone Chicken** 6.99
Boneless chicken Tandoori tossed with lightly spiced onions, stuffed in a pastry shell & deep fried
15. **Cal-Jone Veggie** 5.99
Home-made cheese tossed with lightly spiced onions & bell peppers, stuffed in a pastry shell & deep fried



1. Mild (Mild)
2. Regular (R)
3. Medium (M)
4. Medium Hot (MH)
5. Hot (H)
6. Extreme Hot (XH)

FOOD ALLERGY NOTICE:

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS:

MILK, EGGS, WHEAT, SOY-BEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH

SOUPS

1. **Dal Soup**..... 2.99
Deliciously mild lentil soup
2. **Tomato Soup**..... 2.99
Lightly seasoned

SALADS

1. **House Salad** 1.99
Freshly made tossed salad with herbs & lemon
2. **Tomato & Onions** 1.99
Lightly seasoned



SIDE DISHES

1. **Raita** 2.50
A tangy mixture of potatoes, cucumbers & tomatoes in fresh home-made yogurt
2. **Hot Pickles** 1.99
3. **Sweet Mango Chutney** 1.99

BREADS

1. **Tandoori (Roti)** 1.95
Traditional baked whole wheat bread
2. **Plain Paratha**..... 2.99
Multi-layered whole wheat bread
3. **Aloo Paratha** 3.50
Multi-layered whole wheat bread with potatoes
4. **Poori (two pieces)** 3.50
Whole wheat bread lightly fried



BREADS (Continued)

5. **Bhatura** 2.50
Traditional deep fried bread
6. **Aloo Bhatura** 2.99
Crisp layered fried bread stuffed with mildly spiced potatoes
7. **Panner Bhatura** 2.99
Crisp layered fried bread stuffed with homemade cheese
8. **Gobi Paratha** 3.50
Whole wheat bread stuffed with cauliflower

NAAN TANDOORI BREAD

1. **Naan** 1.99
Traditional Indian style bread
2. **Onion Naan**..... 2.99
Onion stuffed bread
3. **Garlic Naan** 2.99
Garlic stuffed naan
4. **Chicken Naan** 3.55
Stuffed with broiled chicken pieces
5. **Aloo Naan** 2.99
Stuffed with lightly spiced potatoes
6. **Chef's Special** 3.99
Stuffed with a combination of onions, garlic, potatoes & chicken
7. **Keema Naan** 3.50
Stuffed with ground beef
8. **Panner Naan** 3.50
Stuffed with homemade cheese lightly seasoned
9. **Kashmiri Naan** 3.50
Stuffed with raisins & almonds
10. **Chili Naan** 3.00
Spicy chili stuffed bread
11. **Fire Naan** 3.00
Extra spicy chili stuffed bread

TANDOORI SPECIALTIES

1. **Chicken Tandoori** 13.49
Bone in chicken pieces marinated in yogurt, mild spices & herbs
2. **Chicken Tikka** 13.49
Boneless marinated chicken pieces
3. **Fish Tikka** 14.99
Delicately broiled to perfection (salmon fish)
4. **Shrimp Tikka** 14.99
Marinated and baked in clay oven
5. **Seekh Kabob (Chicken)** 13.99
Finely minced chicken seasoned with chopped onions, herbs & spices then baked on skewers in our tandoor
6. **Tandoori Mixed Platter** 14.99
Chicken tandoori, chicken tikka, seekh kabob chicken
7. **Panner Tikka** 14.99
Homemade large cheese cubes marinated in yogurt in a mixed of herbs & spices

RICE SPECIALTY DISHES* (Biryani)

1. **Vegetable Biryani** 9.99
Special rice blended with garden vegetables, with nuts & raisins
2. **Chicken Biryani** 11.99
Bastami rice cooked with tender chunks of chicken and fresh peas, nuts & raisins
3. **Lamb Biryani** 13.99
Basmati rice cooked with lamb cubes, fresh peas, nuts & raisins
4. **Shrimp Biryani** 13.99
Fresh shrimp lightly tossed with nuts, raisins, onion & green peas



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RICE SPECIALTY DISHES* (Biryani - Continued)

5. **Goat Biryani**..... 14.99
 Basmati rice cooked with chunks of goat, fresh peas, nuts & raisins
6. **Beef Biryani** 13.99
 Basmati rice cooked with chunks of beef, fresh peas, nuts & raisins

***All Biryani served with Riata**

Extras: Rice 1.99, Curry Sauce 7.99, Mango Lassi by Gallon 12.49

VEGETARIAN SPECIALTIES

1. **Aloo Choley** 9.99
 Chick peas and potatoes prepared North Indian style
2. **Mater Paneer**..... 10.99
 Fresh mild cheese gently cooked with tender green peas & spices
3. **Aloo Saag** 9.99
 Potato cubes cooked in spinach & cream
4. **Saag Paneer** 10.99
 Homemade cheese cubes cooked in spinach & cream
5. **Aloo Mater** 9.99
 Peas and potato combination blended with aromatic spices
6. **Malal Kofta**..... 10.99
 Mixed vegetable balls with nuts cooked in onion & tomato sauce
7. **Mixed Vegetables** 9.99
 Fresh vegetables blended with spices with a touch of curry sauce
8. **Dal Makhani** 9.99
 Creamed lentils prepared with butter, cream with a touch of spice
9. **Bhartha** 10.49
 Eggplant cooked with vegetables & mild spices
10. **NAV Rattan Korma** 11.99
 Gentle blend of mixed vegetables, cashews & light creams
11. **Aloo Vindaloo** 10.99
 Potatoes cooked in a tangy hot sauce
12. **Vegetable Jafrezi** 10.99
 Fresh vegetables cooked with green peppers, tomatoes & onions
13. **Aloo Gobhi** 9.99
 Potatoes and cauliflower cooked with spices
14. **Mushroom Mater**..... 10.99
 Tender mushrooms, green peas cooked w/tomatoes, spices & cream
15. **Saag Choley** 9.99
 Chick peas & spinach cooked in tomato & cream sauce
16. **Saag Mushroom** 9.99
 Tender mushrooms cooked with spinach & cream sauce
17. **Panner Mahkani** 11.99
 Homemade cheese cubes cooked in tomato & cream sauce with nuts & raisins
18. **Shahi Panner** 11.99
 Homemade cheese cubes cooked in heavy whipped cream & crushed tomato sauce
19. **Kadhi Pakora (Punjabi Kadhi)** 11.99
 Vegetables pakora are added to the chickpea gravy & sour yougurt with Indian spices
20. **Butter Panner Masala**..... 11.99
 Homemade cheese cubes cooked in savory tomato, onion & butter sauce
21. **Saag Kofta**..... 10.99
 Mildly spiced spinach cooked with vegetable balls
22. **Bartha Mushroom** 11.49
 Mildly spiced eggplant cooked with fresh mushrooms
23. **Bindi Masala**..... 10.99
 Okra cooked with onions & mild spices
24. **Tarka Dal**..... 9.99
 Yellow dal cooked with fresh onions, tomatoes, zinger, & garlic



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VEGETARIAN SPECIALTIES (Continued)

25. **Panner Choley** 10.99
Chick peas cooked with homemade cheese
26. **Paneer Jalfrezi**..... 10.99
Homemade cheese cubes cooked with green peppers, tomatoes & onions
27. **Saag Bhartha**..... 10.99
Spinach cooked with eggplant

GOAT SPECIALTIES

1. **Goat Curry** 13.99
Goat simmered in thick curry sauce
2. **Goat Vindaloo**..... 13.99
Goat simmered with potatoes in a tangy hot sauce

BEEF SPECIALTIES

1. **Beef Curry** 13.99
Beef simmered in thick curry sauce
2. **Beef Vindaloo** 13.49
Beef simmered with potatoes & tangy hot sauce
3. **Beef Do Piazza** 13.49
Beef smothered with tomato, onions, green bell peppers & spices

CHICKEN SPECIALTIES (Boneless)

1. **Chicken Curry** 11.99
Mildly spiced with lots of sauce
2. **Chicken Shahi Korma** 11.99
Succulent chicken pieces, gently simmered with nuts & raisins
3. **Chicken Jalfrezi** 11.99
Tender chicken cooked with green peppers, tomatoes & onions
4. **Chicken Vindaloo** 11.49
Chicken pieces and potatoes cooked in a tangy hot sauce
5. **Chicken Tikka Masala** 12.99
Lightly broiled chicken cooked in savory tomato, onion & butter sauce
6. **Chicken Saag**..... 11.99
Chicken pieces cooked with lightly spiced spinach & cream
7. **Chicken Dal** 12.99
Tender chicken pieces delicately blended with lightly creamed, spiced lentils
8. **Chicken Mater** 11.99
Tender chicken pieces cooked with green peas & spices
9. **Chicken Makhani** 11.99
Specially cooked marinated chicken pieces smothered with onions, tomatoes, butter and cream sauce, with nuts & raisins
10. **Chili Chicken** 11.99
Made with hot chilis & green bell peppers
11. **Chicken Ajwain** 13.99
Tender chicken cooked with green peppers, tomatoes & caraway seeds
12. **Chicken Mushroom** 11.99
Tender chicken cooked with mushrooms
13. **Chicken Tikka Saag** 12.99
Boneless marinated chicken cooked with spinach, cream & tomato sauce
14. **Sabaz Chicken**..... 12.99
Tender chicken pieces cooked with mildly spiced fresh vegetables
15. **Tikka Bhartha** 12.99
Marinated chicken tikka cooked with mildly spiced eggplant
16. **Special Chicken Tikka Masala** 12.99
Lightly broiled chicken cooked in a savory tomato sauce, with onion & bell peppers
17. **Butter Chicken** 12.99
Chicken pieces cooked in heavy whipped cream & crushed tomatoes sauce



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LAMB SPECIALTIES

1. **Lamb Curry** 13.99
Lamb simmered in thick curry sauce
2. **Lamb Do Piazza**..... 13.99
Lamb smothered with tomatoes, onions, green bell peppers & spices
3. **Lamb Korma** **13.99**
Lamb blended with tomato cream sauce, cashews & raisins
4. **Lamb Saag** 13.99
Lamb cooked with spinach & light tomato sauce
5. **Lamb Vindaloo** 13.99
Lamb simmered with potatoes in a tangy hot sauce
6. **Lamb Mushroom** 13.99
Lamb cooked with mushrooms in a curry sauce
7. **Lamb Rogan Josh** 13.99
Lamb cooked in tomato sauce with a touch of yogurt
8. **Lamb Panjabi** 13.99
Lamb cubes cooked with a mix of vegetables



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SHRIMP OR FISH SPECIALTIES

1. **Traditional Curry** 13.99
Your choice of shrimp or fish in thick curry sauce
2. **Masala**..... 13.99
Your choice of shrimp or fish, skewered, marinated in yogurt and pan fried with rich tomatoes, curry & cream
3. **Saag** 13.99
Your choice of shrimp or fish, simmered with spinach in a light tomato cream sauce
4. **Vindaloo** 13.99
Your choice of shrimp or fish, blended with potatoes in a tangy hot sauce
5. **Bhuna** 13.99
Your choice of shrimp or fish, smothered with onions, garlic, green bell peppers and tomatoes in curry sauce
6. **Sea Scallops** 19.99
Cooked in savory tomato, onion and butter sauce



DINNER SPECIALTIES

1. **Royal India Special** 18.99
Aloo tikki and pakora, chicken tandoori, lamb curry, dal makhani, matter paneer, served with naan bread & rice
2. **Vegetarian Thali** 17.99
Traditional Indian meal with aloo tikki and pakora, choley, matter panner, dal, naan, raita, rice & dessert
3. **Lamb Choley** 13.99
Chick peas cooked with lamb, served with Bhatura (fried bread) & rice
4. **Lamb & Shrimp Curry** 13.99
Mildly spiced shrimp & lamb in curry sauce served with naan & rice
5. **Chicken Choley** 13.99
Chick peas cooked w/chicken, served with Bhatura (fried bread) & rice

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